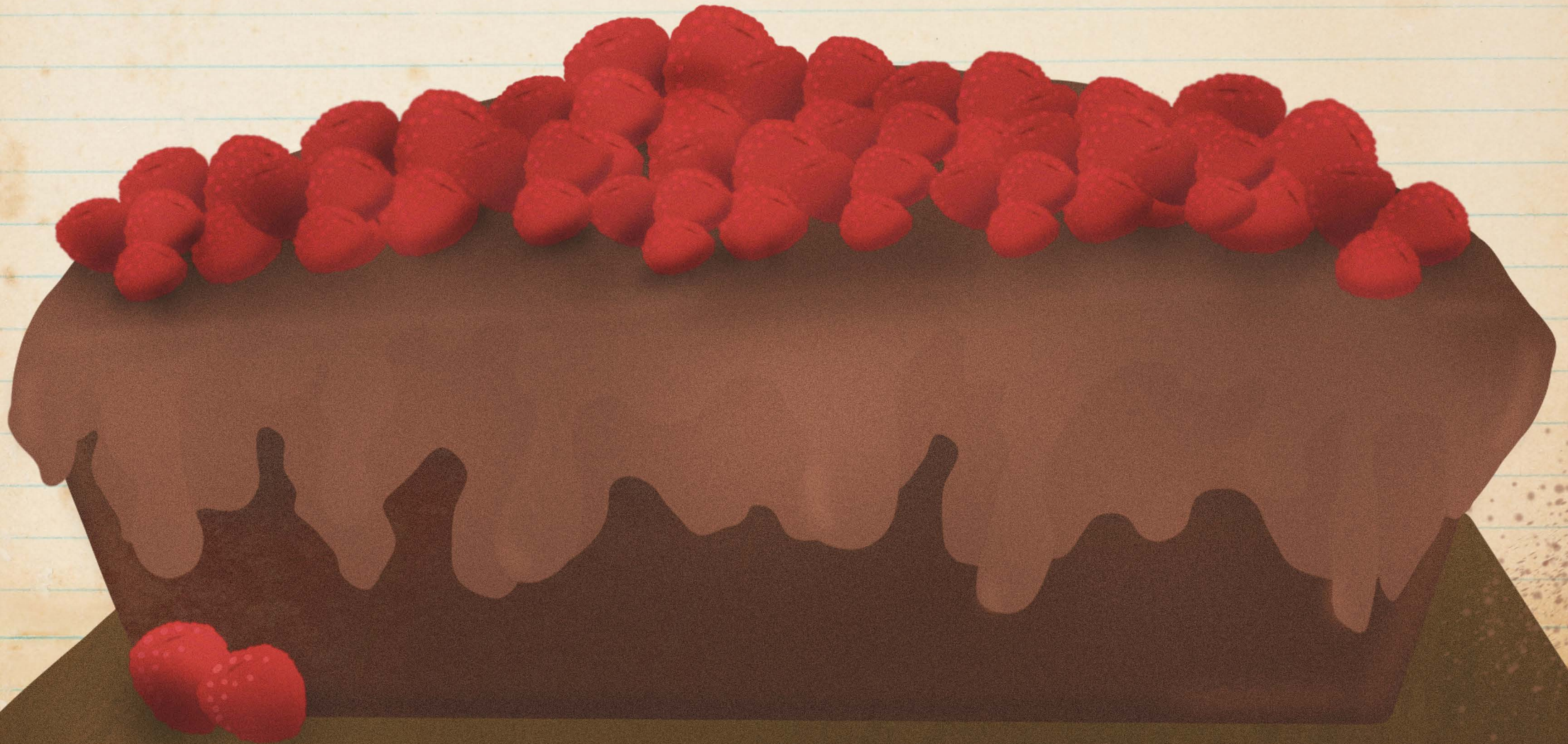


EDITH WARNER'S CHOCOLATE CAKE

ENJOYED BY SCIENTISTS SINCE 1943



EDITH WARNER'S CHOCOLATE CAKE

2 eggs, beaten
1 cup granulated sugar
2 $\frac{1}{3}$ cups flour, sifted three times
 $\frac{1}{2}$ teaspoon salt
2 teaspoon baking powder
1 teaspoon vanilla
 $\frac{1}{2}$ cup milk
1 $\frac{1}{2}$ ounces baker's chocolate
 $\frac{1}{4}$ tablespoons butter

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3 heaping tablespoons cocoa
1 $\frac{1}{2}$ cups powdered sugar
 $\frac{1}{2}$ teaspoon vanilla
2 tablespoons melted butter
About 2 tablespoons coffee or milk

Sift sugar and cocoa together.
Beat all ingredients until smooth.

Preheat oven to 250°F. Grease and flour a 9-inch by 5-inch loaf pan.
Mix eggs, sugar and flour. Mix in milk gradually. Mix in salt, vanilla and baking powder. Melt together baker's chocolate and butter. Beat all ingredients together until light.

Bake 1 hour total. First 15 minutes at 250°F. Next 15 minutes at 275°F.
Remainder of time at 300°F.

Notes:

The recipe is slightly altered for clarity and the measurements are standardized. Baking times and temperatures are approximated. (Edith Warner didn't list oven temperatures or times and used a wood stove.) Increase cake moistness by decreasing baking powder to 1 teaspoon and increasing milk 1 tablespoon. When available, Edith Warner added raspberries.